

## **Beef Braised in Coconut Milk Recipe**

### **(Indonesian Rendang Sapi Recipe)**

#### **Ingredients:**

800 g beef shoulder or neck  
3 tablespoons vegetable oil  
1.625 liters (6½ cups) coconut milk  
2 stalks lemon grass, bruised (use only the bottom tender inner part)  
1 turmeric leaf, torn and knotted  
3 kaffir lime leaves, bruised  
salt to taste

#### **Spice paste:**

60 g shallots, peeled and sliced  
40 g garlic, peeled and sliced  
100 g red chilies, halved, seeded and sliced  
35 g turmeric, peeled and sliced  
35 g galangal, peeled and sliced  
35 g ginger, peeled and sliced  
35 g candlenuts, roasted and crushed  
¾ teaspoon crushed black peppercorns

#### **Method:**

Cut cleaned beef into 2.5-cm (1-inch) cubes, then set aside. Prepare spice paste. Combine all ingredients in a stone mortar or blender (processor) and grind coarsely. Heat oil in a heavy saucepan, add spice paste and sauté over medium heat until fragrant and color changes. Add coconut milk, lemon grass and turmeric and kaffir lime leaves. Bring to the boil. Add beef cubes and return to the boil, then reduce heat and simmer until meat is tender and almost all the liquid has evaporated. Stir frequently. Season to taste with salt and remove from heat when dish appears dry and oily.

**Note:** Replace coconut milk with beef or chicken stock or even yoghurt if you prefer a dish that is less rich. If using stock, simmer until meat is nearly cooked, then add 85 ml coconut cream.